

**2012**  
**Public Health - Seattle & King County**  
**RECURRING TEMPORARY FOOD SERVICE APPLICATION**

**TYPE OR PRINT LEGIBLY- DUE AT DISTRICT OFFICE AT LEAST 14 DAYS PRIOR TO EVENT**

\$281 _____ 6272 (P/E)  \$55 _____ 6274 (P/E)  \$50 _____  \$100 _____  \$ _____	<p><b>Recurring Temporary Event Permits</b>                  Serving food not more than 3 days a week at a fixed location at an approved recurring event.</p> <p><b>Recurring Limited Temporary Event Permits</b> (includes demonstration-no raw oysters, raw milk, melon or cooking raw meat/poultry/fish.)</p> <p><b>Late fees apply to both Recurring Limited Temporary and Recurring Temporary Event Permits.</b>  <b>Late Fee</b>, application made 3-5 days prior to the event.</p> <p><b>Late Fee</b>, application made 1-2 days prior to event. Requires supervisor approval.</p> <p><b>Total</b></p>	<p><b>For Office Use Only</b></p> <hr/> Permit No. (Service Request No.)
		<hr/> Inspection Code (District)
		<hr/> Event Code (Account Rec. ID)
		<hr/> Invoice No.

1. **Name of Booth:** \_\_\_\_\_ **Contact Person:** \_\_\_\_\_ **Email:** \_\_\_\_\_  
**Home Address:** \_\_\_\_\_ **City:** \_\_\_\_\_ **Zip:** \_\_\_\_\_ **Phone: ( )** \_\_\_\_\_

2. **Event:** \_\_\_\_\_ **Event Coordinator:** \_\_\_\_\_ **Phone: ( )** \_\_\_\_\_  
**Event/Address** \_\_\_\_\_ **City:** \_\_\_\_\_ **Zip:** \_\_\_\_\_  
**Event Dates:** \_\_\_\_\_ **Event Hours:** \_\_\_\_\_  
**Is this your first time at this event?** \_\_\_\_\_

3. **List the location where the food is prepared /stored and who permits the location.**  
**Facility Name:** \_\_\_\_\_ **Address:** \_\_\_\_\_ **City:** \_\_\_\_\_ **Zip:** \_\_\_\_\_  
**Permitting Agency:** \_\_\_\_\_ **Dates and Times Kitchen Used:** \_\_\_\_\_

4. **MENU** (include beverages and all extra ingredients served with each item) and **PREPARATION PROCEDURES:**

a) Check which preparation procedure each menu item requires at the **RESTAURANT:**

FOOD	thaw	cut/ assemble	cook/ bake	cool	cold holding	reheat	hot holding	portion/ package	storage
1.									
2.									
3.									
4.									

b) Check which preparation procedure each item requires at the **BOOTH:**

FOOD	cold holding	cook/ grill	reheat	hot holding	assemble	other
1.						
2.						
3.						
4.						

**NOTE:** If your preparation procedures cannot fit these charts, please list all of the steps in preparing each menu item on a separate sheet.

5. How will you provide temperature control for potentially hazardous foods? Circle as many as you will be using.

**Foods must be 41°F or colder, or 140°F or hotter. Check with your thermometer**

Hot holding: steam table, oven, BBQ, gas grill, wok, steamers, stove, hot holding case, other (list) \_\_\_\_\_

Reheating or cooking: oven, BBQ, gas grill, wok, steamers, stove, other (list) \_\_\_\_\_

Cold holding: refrigerator, refrigerated truck, refreezable ice/cooler, dry ice/cooler, drained iced, freezer, other (list) \_\_\_\_\_

During Transport: \_\_\_\_\_

6. Describe booth:

Floor \_\_\_\_\_

Roof \_\_\_\_\_

Walls \_\_\_\_\_

**Walls and ceiling must be made of wood, canvas, or other material that protects the interior of the booth from dirt and weather. Floors must be made from a cleanable material, not grass or dirt. All activity and food storage must fit inside the booth.**

#### ADDITIONAL REQUIREMENTS:

1. Provide a gravity flow **handwashing facility** in your booth. This consists of an insulated container with a spigot that can lock in open position – capacity of 5 gallons or more filled with warm water about 100°F, a tub or bucket for waste water, pump soap and paper towels. You must check the handwash facilities throughout the day and refill when needed. **WASH HANDS FREQUENTLY!**
2. No **bare hand contact** with ready to eat foods. No **sick food workers** present.
3. Provide **sanitizer solution** for wiping cloths. This solution consists of 1 teaspoon of bleach per gallon of water.
4. A **digital stem thermometer** is required if you serve potentially hazardous foods. Check temperatures frequently
5. Foods prepared, cooked or displayed on the front counter must be protected with a **sneeze guard**.
6. Have copies of food **worker cards** in the booth.
7. Provide **water** from an approved source.
8. Dispose **wastewater** in a sanitary sewer. Disposal of wastewater in storm drains or on the ground is not allowed.
9. Provide **restrooms** for your employees. Restrooms must have hand sinks with hot and cold running water. **WASH HANDS BEFORE RETURNING TO THE BOOTH.** (Portable toilets are not allowed, unless portable hand washing facilities with hot water, soap and paper towels are provided.)
10. Provide plumbed **dishwashing facilities** if you are preparing food at the event or if the event is more than one day. Dish tubs are not acceptable. For large events the event coordinator may supply. Soap and sanitizer must also be provided.
11. **Storage.** All food and single service utensils, napkins, etc., must be stored off the ground.  
No home storage of foods is allowed

**YOUR APPLICATION MUST BE RECEIVED AT LEAST 14 DAYS PRIOR TO THE EVENT. APPLICATIONS RECEIVED LESS THAN 1-2 DAYS PRIOR TO THE EVENT MAY NOT BE APPROVED OR THE MENU MAY BE RESTRICTED. ONCE THE APPLICATION IS APPROVED, NO CHANGES MAY BE MADE WITHOUT APPROVAL BY THE HEALTH OFFICER. UNAUTHORIZED CHANGES MAY BE SUBJECT TO PERMIT SUSPENSION.**

\_\_\_\_\_  
Signature of Operator

(Signing this application indicates that all guidelines will be met.)

\_\_\_\_\_  
Signature of Health Officer

Verified permit and operational information with \_\_\_\_\_ Date: \_\_\_\_\_

#### DISTRICT HEALTH CENTERS

<b>EASTGATE</b>	<b>DOWNTOWN SEATTLE</b>
14350 S.E. Eastgate Way	401 - 5 <sup>th</sup> Avenue, Suite 1100
Bellevue, WA 98007	Seattle, WA 98104
(206) 296-4932	(206) 296-4632